



MARKET BASKET PAGE



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These are well recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

OYSTER SHORT CAKE.

2 cups flour, 2 tablespoons butter, 1½ teaspoons baking powder, 2 eggs, ¼ teaspoon salt, 1 cup milk. Rub butter in flour. Add eggs well beaten and other ingredients. Butter the pan. Lay in double layers and bake.

Filling:—¼ teaspoon salt, 1 tin fresh oysters, ¼ teaspoon pepper, 1 tablespoon butter, 1 egg, 2 tablespoons flour.

Put oysters in saucepan over fire. Stir until edges curl. Take the liquid that comes from oysters while cooking. Add enough cream or milk to make a cupful. Add melted butter and blended flour. Add other ingredients and 1 cup of fluid. Add well-beaten egg and oysters.—Mrs. L. C. Ables.

BEEF LOAF.

2 pounds of round steak ground up fine, 1 teaspoonful pepper, 2 eggs, 1 cup cracker crumbs, 2 teaspoonful salt, 1½ cups sweet milk. Mix thoroughly, cover with bits of butter and bake covered, 1½ hours.—Mrs. Guy Gere.

LOBSTER OR CRAB COQUILLE.

Boil two lobsters of medium size, or two dozen Hawaiian crabs. When cold pick out quite fine. Put 1 pint of cream on to boil and rub together 2 tablespoonfuls of butter with 2 of flour and 1 teaspoonful of mustard, a little salt and red pepper. Then add 3 tablespoonfuls of the boiling cream. Stir till smooth, then add to remainder of cream. Boil two minutes, then add the lobster or crab, and boil one minute more. Have ready some fine cracker crumbs (about eight crackers) and stir gently into the mixture when taken from the fire. Place in shells, dust with paprika and bake a light brown. (This is improved by adding the juice of half an onion chopped fine and sautéed in butter. Press out the butter and strain into the cream.)—Mrs. St. C. Sayres.

PAPAYA COCKTAIL.

2 cups of diced papaya, ¼ cup water, ½ cup sugar, juice of 1 lemon. Stew papaya with sugar, water and lemon juice half an hour. Put on ice and when cold serve in sherbet glasses.—Miss Julie McStocker.

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